



RESTAURANT

sen5es

WINE BAR

Price includes GST. A surcharge of 1.4% applies to all credit card payments.

A surcharge of 10% applies on public holiday.

All menus are subject to availability and change.

We cannot guarantee 100% allergen free.

Our commercial kitchen contains and/or use the allergens of nuts, seafood, dairy, gluten, egg, sesame, lupin and sulphite preservative.



3-course Inspiration Menu

Best Seller

Linley Valley crispy pork belly (G,D,N)

Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad
or

Three cheese arancini (V)

Saffron onion confit, Romesco sauce, parmesan



Vedova - Prosecco D.O.C, Italy - NV

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Humpty doo barramundi (G,N)

Sesame miso sauce, sweet potato gratin, charred Bok Choy
or

Chicken Prosciutto & mushroom Ballotine (G,N)

Potato puree, wilted spinach, Truffle jus



The Olive Grove Chardonnay – McLaren Vale, SA – 2023

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Mango panna cotta (G,VG,D,N)

Coconut sago pearl, mango salsa, mint
or

Decadent chocolate fondant (N,V)

Vanilla ice cream, whipped mascarpone, strawberry, lemon balm



Fiore - Pink Moscato - Southeast Australia - NV

3-course Inspiration menu

75

3 matched wines

29

Accor Plus members enjoy 10% discount on our Inspiration menu
All our Inspiration dishes are also available a la carte

V: Vegetarian | VG: Vegan | D: No added dairy | N: No added nuts | G: No added gluten



5 course Degustation menu

Chef's curation

Linley Valley crispy pork belly (G,D,N)

Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad



Vedova - Prosecco D.O.C, Italy - NV

Lemon myrtle chicken & asparagus tart (N)

Apple compote, fig vincotto, micro herbs



Sparrow & Barrow Sauvignon Blanc - Marlborough, New Zealand - 2024

Humpty doo barramundi (G,N)

Sesame miso sauce, sweet potato gratin, charred Bok Choy



Castelli Estate - Riesling - Great Southern, WA - 2024

Cashew and herb crusted Marigold lamb rack (G)

Cauliflower puree, green beans, mint jus



Ad Hoc - Pinot Noir - Great Southern, WA - 2023

Mango panna cotta (G,VG,D,N)

Coconut sago pearl, mango salsa, mint



McPherson Lucie's Promise Grenache Rose - Australia - 2024

5-course Degustation menu 99

5 matched wines 49

Accor Plus members enjoy 10% discount on our Degustation menu
All our Degustation dishes are also available a la carte

V: Vegetarian | VG: Vegan | D: No added dairy | N: No added nuts | G: No added gluten



Entrees

Linley Valley crispy pork belly (G,N,D) <i>Team's favourite</i>	26
Tamarind chilli caramel sauce, sweet potato puree, soft herbs salad	
Lemon myrtle chicken & asparagus tart (N)	26
Apple compote, fig vincotto, micro herbs	
Three cheese arancini (V)	24
Saffron onion confit, Romesco sauce, parmesan	

Mains

Chicken Prosciutto & mushroom Ballotine (G,N)	44
Potato puree, wilted spinach, truffle jus	
Lemon garlic grilled cauliflower (VG,D,N,G)	40
Cauliflower puree, crispy kale, chimichurri, cherry tomatoes, pomegranate	
Humpty doo barramundi (G,N)	43
Sesame miso sauce, sweet potato gratin, charred Bok Choy	
Margaret River Wagyu beef cheek (G,D) <i>Signature dish</i>	48
Braised in coconut milk and chilli, jasmine rice, cucumber pickled, kale	
WA Harvey beef Scotch Filet (300g) (G,N,D) <i>Most-loved</i>	55
Red wine jus, Truffle mashed potatoes, baby carrot, broccolini, asparagus	
Cashew and herb crusted Marigold lamb rack (G)	53
Cauliflower puree, green beans, mint jus	

Desserts

Mango panna cotta (G,VG,D,N) <i>Our pride</i>	19
Coconut sago pearl, mango salsa, mint	
Decadent chocolate fondant (N,V)	19
Vanilla ice cream, whipped mascarpone, strawberry, lemon balm	
Affogato (V)	19
Espresso shot, vanilla bean ice cream, macaroon	
Artisan Australian cheese platter (V)	26
Selection of 3 artisan cheeses, quince paste, muscatels, lavosh	

Kid's meals (under 16 yo)

Chicken tenders & chips (N,D)	15
Fish & chips (N,D)	15
Pasta Bolognese (N)	15
Banger & mash (N,D)	15

Sides & Sauces

Mashed potato (G,V,D)	12
Grilled Broccolini (G,V,D)	12
Sourdough garlic bread	12
Creamy mushroom sauce (N,G)	3
Red wine Jus (N,G,D)	3

Beverages

Beers on tap		425ml	560ml	Spirits	
Swan Draught Mild Lager - 4.4%		11	13	Black label 12yo	14
James Squire 150 Lashes Pale Ale - 4.2%		13	16	Tanqueray Gin	14
Heineken Pure Malt Lager - 5.4%		14	16	Ketel One Vodka	14
Hahn SuperDry - 3.5%		11	14	Don Julio Blanco	14
Bottled beers				Bundaberg White Reserve	14
Heineken 0.0 Pure Malt Lager - 0.0%			9	More options available!	
Guinness Draught - 0.0%			9		
Corona Extra Pale Lager - 4.6%			10		
James Squire Ginger Beer - 4.0%			12		
James Squire Orchard Crush cider - 4.8%			12		

Cocktails

Estate Reposado

Don Julio Reposado, Aperol, pineapple, lime, passionfruit

Bright Side

Tanqueray n.10, raspberry, lemon, sage

Millionaire Margarita

Don Julio Blanco, lime, Grand Marnier, orange, agave

Flat White Martini

Ketel One, Baileys, Mr. Black, vanilla, espresso

Rosemary Daiquiri

Bundaberg Small Batch, rosemary, honey, lime



Mocktails		Soft drinks & Post mix		425ml	560ml
Virgin Tonic	12	Coke / Coke no sugar		5	7
Elderflower cordial, tonic		Sprite		5	7
Watermelon Margarita	12	Tonic		5	7
Watermelon syrup, lime, lemonade		Juice (Orange, Apple, Pineapple)		6	8
Sen5es Iced tea	12	Lemon, lime & Bitter		8	10
Peach, black tea, lemon		Bottled Soft drinks			
		Coke / Coke no sugar			6
		Sprite			6
		Bundaberg Ginger Beer			8

Sparkling

	Class	Bottle
McPherson Alexandra - Brut - Australia - NV	13	48
Vedova - Prosecco D.O.C, Italy - NV	15	60
Castelli Estate - Sparkling - Great Southern, WA - NV		85
Laurent Perrier - Brut - Champagne, France		140

White

McPherson Bella's - Pinot Grigio - Australia - 2024	13	48
Sparrow & Barrow - Sauvignon Blanc - Marlborough - NZ - 2024	14	55
D' Arenberg The Olive Grove - Chardonnay - SA - 2023	15	60
Robert Oatley Signature - SB - Margaret River, WA - 2024	15	60
Castelli Estate - Riesling - Great Southern, WA - 2024	15	62
Swings & Roundabouts - Chardonnay - Margaret River, WA - 2024		70
Flametree Estate - SBS - Margaret River, WA - 2024 		70
Laissez Faire - Pinot Blanc - Pemberton, WA - 2023		80

Red

McPherson Jock's - Cab Merlot - Australia - 2022	13	48
Pedestal - Shiraz - Margaret River, WA - 2023	16	69
Kalleske Moppa - Shiraz Barossa Valley - 2023	16	69
Robert Oatley - Cabernet Sauvignon - Margaret River, WA - 2020	16	68
Ad-hoc Cruel Mistress - Pinot Noir - Great Southern, WA - 2023	16	68
Soumah - Barbera/Nebbiolo - Yarra Valley, VIC - 2024		80
Majella - Cabernet Sauvignon - Coonawarra - 2021 		82
Hentley Farm - Shiraz - Barossa Valley, SA - 2023		82

Rose

McPherson Lucie's Promise - Grenache Rose - Australia - 2024	13	48
Fiore - Pink Moscato - Southeast Australia - NV	13	50
Abbots & Delaunay - Grenache Rose - France - 2023		60

GROUP MENUS

Available for groups of 8 to 20 guests.
Participation is required for all members of the group.

Entree

Lemon myrtle chicken & asparagus tart (N)

Apple compote, fig vincotto, micro herbs
or

Linley Valley crispy pork belly (G,D,N)

Tamarind chilli caramel sauce, sweet potato puree,
soft herbs salad

Main

Margaret River Wagyu beef cheek (G,D)

Braised in coconut milk and chilli, jasmine rice,
cucumber pickled, kale
or

Humpty doo barramundi (G,N)

Sesame miso sauce, sweet potato gratin, charred
Bok Choy

Dessert

Mango panna cotta (G,VG,D,N)

Coconut sago pearl, mango salsa, mint
or

Decadent chocolate fondant (N,V)

Vanilla ice cream, whipped mascarpone,
strawberry, lemon balm

2 courses : Main + Dessert

55

3 courses: Entree + Main + Dessert

75